

2019
APERTURE
BORDEAUX
RED BLEND

Aperture

WINEMAKER NOTES All of our fruit is hand harvested and brought into the winery within hours of being picked. Everything is methodically and obsessively sorted. A cold soak of 4-7 days with minimal air incorporation starts the extraction and then cool fermentations with native yeast carry out the remaining. Air and temperature are controlled throughout the 14-28 day fermentation and extended maceration is determined lot by lot when I walk the fine line of full extraction but still keep an elegant and silky texture. Wines go through malolactic fermentation in barrel and are aged (sur-leees) for 18 months. Bottled unfiltered, unfiltered, and un-acidified.

For this vintage, we crafted a distinct Bordeaux blend, composed dominantly of malbec and merlot and delicately balanced by smaller inclusion of cabernet sauvignon, cabernet franc, and petit verdot. The ripe fruit characters are structured by seamless tannins, showcasing an elegant density to the blend. The 2019s are expressive in their youth and are drinking beautifully with a decant now, and will only continue to reward with cellaring.

— WINEMAKER **JESSE KATZ**



APPELLATION

Alexander Valley

BLEND

40% Malbec
32% Merlot
14% Cabernet Sauvignon
10% Cabernet Franc
4% Petit Verdot

BARREL PROGRAM

Aged 18 months
45% new oak
60 gallon French oak barrels

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

VINEYARD

This wine is composed of all hillside vineyards which helps to keep berry size down and concentration strong. The sites are south and south east facing for the early ripening varieties.

APPELLATION

Alexander Valley

ACCOLADES

“Deep ruby-purple in color, the nose bursts with lilac perfume, Morello cherries, cured meats, star anise, tar and a mineral undercurrent. The palate is pixelated and lifted with glorious perfume lingering on the very long finish.” **95-97 pts**

-Erin Brooks, Robert Parker's The Wine Advocate

SOIL TYPE | Clay

The vineyard blocks that make up our Red Blend are all clay soil type. This clay helps some of the early ripening varieties lengthen their growing season so the grapes achieve full phenolic ripeness while also keeping a freshness in the fruit characteristics.